

Topic: Food Service - Cuts and Lacerations

Proper safety practices should be a part of every food service employee's daily routine. Cuts and lacerations are among the most common injuries experienced by food service personnel. Below are tips to help avoid them.

General Safety Tips

Knives

- Store knives in a separate location from other utensils
- Use the proper knife for the job and keep blades sharp dull knives tend to slip more easily
- o Fingers and thumbs should be tucked under and away from cutting zone
- Never attempt to catch a falling blade

Slicers, Choppers and Grinders

- Only trained and authorized personnel should use and clean these tools
- Tie hair back or up and avoid wearing loose jewelry
- Set guards in place prior to use
- Use a wooden tamper when operating food choppers or grinders to help push smaller pieces of food into the machine
- o Always power-off and unplug before cleaning

Glassware

- To avoid breaks, glassware shouldn't be placed in the same sink used to wash pots/pans
- If a break occurs:
 - Use broom/dustpan or damp cloth to clean up
 - If break occurs in the sink, drain water before removing glass pieces
 - Do not place glass in trash bags use a box or can when disposing

Additional Tips

- Use a mountable, magnetic knife rack or similar device for easy access to and storage of knives
- Wear cut-resistant gloves when handling knives and blades
- Hand wash sharp objects
- Retract utility knife blade when not in use
- Remove lids from cans completely and discard
- Carry knives with cutting edge and tip pointed down and angled away from body
- Use trash pusher to push trash down in the cans or bags

Topics to Discuss

- Common causes of kitchen cuts/lacerations
- Cut/laceration procedures and reporting









Topic: Food Service – Cuts and Lacerations	Organization Name
Date:	
Location:	
Meeting Organizer:	_
Items Discussed:	
Problem Areas or Concerns:	
Troblem / ireas or contents	
Attendees (Names/Signatures):	
Comments:	







